

Application No. 10/584,867
Paper Dated: September 20, 2010
In Reply to USPTO Correspondence of June 21, 2010
Attorney Docket No. 0262-061920

AMENDMENTS TO THE SPECIFICATION

Please amend the paragraph which begins on line 12 of page 2 as follows:

--This object is achieved according to the invention by the provision of a fat product based on whole egg or egg yolk according to ~~Claim 1 or 13~~ the invention described and claimed herein.--

Please add the following paragraphs after the paragraph which begins on line 12 of page 2:

--In one non-limiting embodiment, the present invention is directed to a solid fat product based on whole egg or egg yolk which includes a fat or oil component, comprising the fat or oil component containing phospholipids originating from the whole egg or egg yolk and long-chain polyunsaturated fatty acids having at least 20 carbon atoms present in the fat or oil component in an amount of more than 5 wt.% of the total fatty acid content.

In another non-limiting embodiment, the present invention is directed to a method for the preparation of a solid fat product wherein the egg oil is separated from the whole egg or egg yolk and replaced with a fat or oil component containing triglycerides and/or phospholipids of long-chain polyunsaturated fatty acids having at least 20 carbon atoms, the proportion of long-chain polyunsaturated fatty acids having at least 20 carbon atoms being more than 5 wt.% of the total fatty acid content.--